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DECEMBER 13, 2024 | VOLUME 15 | ISSUE 26

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A season of peace. **page 3**



MEET YOUR
VENDOR:
**ROBERTO ISLA
CABALLERO**
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GROUNDCOVER

NEWS AND SOLUTIONS FROM THE GROUND UP | WASHTENAW COUNTY, MICH.



HAPPY HOLIDAYS!

Pictured left to right: Roberto, Luiza, Michael, Steve, Ken, Felicia, Cindy, Mike, Shelley, Lonnie.

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@groundcovernews, include vendor name and vendor #

Hear me out: This holiday season, forgive

ANTHONY SMITH
Groundcover contributor

I'll be home for Christmas... if only in my dreams. 'Tis the season and I'm feeling bad. I miss my family and I want to be home. Don't get me wrong, sleeping on the sidewalk is cool but it's nowhere near as good as spending time with the ones you love. This time of year is tough for many people, I know. I'm not the only one who has ever hurt at Christmastime. I'd take all the holiday weirdness and bear it stoically for everyone if I could, and I might spare a gentler soul the hurt I've known. If I could give my readers one piece of advice it would be this: FORGIVE.

Say you are sorry even if you know you aren't wrong. It's okay to eat crow now and again if it means you can mend relationships with your family or whomever you love. Being right is not near as good as being loved! I wish I could take my own advice but I don't think it would help my

situation. I don't have a big family so there are only a few people I would want to be with anyway.

I'll probably spend the day alone; maybe I'll have a few drinks and if the nog hits me right, who knows? If I had a wish that I could make for Christmas magic it would be a chance to spend Christmas like I did four years ago.

I'd kept the flame burning with a beach bunny, Jessica, from Daytona that I'd met in college. My mom had cancer and I was worried I might never see her again. Jessica came up from DC and we tried to see my mom. I almost had it, the two most important people to me in one place! We couldn't find her so we drove all through Frankenmuth and Bronner's. Jessica is a southern girl so she didn't do snow very well. I had to teach her a few things so we would not wreck. It wasn't a traditional Christmas I guess. Even so, I had one of the best Christmases and I almost nailed it. Now, four years later, I only wish I could have that nearly perfect day again. The

important thing is that you take the love within you and share it with the ones you love the most. But I digress.

If I can give you one piece of advice, it's this, FORGIVE! Forgive and forgive some more. Say that you are sorry or whatever you must and mend those relationships; sometimes people will surprise you and will be overwhelmed by your largesse. This year fools are advising people to cut off family members for stuff like politics. This is so dumb! Forgive, forgive — and just to be sure, forgive some more. Saying sorry for some things even if you may not actually have done anything wrong can sometimes work wonders. Pass this advice on: FORGIVE AND POTENTIALLY BE FORGIVEN.

A friend or someone you know needs to hear this. There is someone, somewhere who should humble themselves and say "I'm sorry." I might not get to spend Christmas with my family, but if my advice trickles down to the one that needs it the most then I've done my bit. Keep holy this time of year and

spread this idea. Because as they say, "to err is human, to FORGIVE is divine" and this is what the best holiday is all about. For a brief time a great man walked the earth and because his blood was shed we can all have hope to save our souls in this the best of all possible worlds.

If you want to get me anything this year for Christmas, spread this simple idea. They may deserve lumps of coal, but you will give them love and the light that shines from behind your eyes will kill them with kindness and those who may have doubted you will possibly question their doubting. I know you can do it! Spread forgiveness and have patience with those who are difficult because we are not guaranteed tomorrow and today might be as good as it gets.

MERRY CHRISTMAS, I LOVE YOU ALL. Scan the QR code to listen to my favorite Christmas song.:)



GROUNDCOVER NEWS

Groundcover News, a 501(c)(3) organization, was founded in April 2010 as a means to empower low-income persons to make the transitions from homeless to housed, and from jobless to employed.

Vendors purchase each copy of our regular editions of Groundcover News at our office for 50 cents. This money goes towards production costs. Vendors work selling the paper on the street for \$2, keeping all income and tips from each sale.

Street papers like Groundcover News exist in cities all over the United States, as well as in more than 40 other countries, in an effort to raise awareness of the plight of homeless people and combat the increase in poverty. Our paper is a proud member of the International Network of Street Papers.

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Size	Black/White	Color	Dimensions (W x H in inches)
1/8	\$110.00	\$150.00	5 X 3 or 2.5 X 6.5
1/6	\$145.00	\$200.00	5 X 4
1/4	\$200.00	\$265.00	5 X 6.25
1/2	\$375.00	\$500.00	5 X 13 or 10.25 X 6.5
full page	\$650.00	\$900.00	10.25 X 13

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MEET YOUR VENDOR



Roberto Isla Caballero,
vendor No. 347

In one sentence, who are you?
I am a worker.

Where do you usually sell Groundcover? The corner of Main and Washington Streets.

When and why did you start selling Groundcover? 2016 – because people from the Breakfast Church asked what I was doing, and I said "nothing." And then they asked if I wanted to sell.

What is your favorite thing to do in Ann Arbor? Sell my papers.

If you could do anything for a day, what would it be? My work.

If you had to eat one meal for the rest of your life, what would it be? Drink my water.

What was your first job?
Helping my family in Cuba.

What change would you like to see in Washtenaw County?
Nothing.

What is your superpower?
Groundcover News.

What's the best way to start the day? Selling Groundcover.

What is your pet peeve?
When people take my things.

What small thing makes your day better? Coming to the office.

What song do you have completely memorized?
Pitbull.

What would be the first thing you'd do if you won the lottery?
I don't play games.

A season of peace

Every year at Christmas time we hear refrains of "Peace on Earth." There is some sense in our subconscious that peace is a natural state that we have lost. Is the Garden of Eden totally a myth or was there something before written history that was more cooperative and less warlike than what we call civilization? One important resource for my understanding is the work of Ernest Becker, particularly "The Denial of Death." I just learned that his "Escape From Evil" is highly recommended so it is now on my reading list.

Inequality first arose as those "fearless in battle," be it with lions or human invaders, gained prestige and power in the community. Those who overcame their fear of death were idolized by many who believed in their heroes more than in themselves. Something like "let someone else take the risk and we will give them our power." As you cede your power to others, a chain of command can arise that is at odds with natural law but



KEN PARKS
Groundcover vendor No. 490

continues due to a mastery of violence and a willingness to perfect and use violence, as if it is just another tool. There can even be great celebration for the "spoils of war!" As the money pours in, all the glories of victory may vindicate a feeling of superiority for the victors. This is the beginning of a class-based society, what we naively call "civilization."

Supremacism may appeal to some as if it is natural law but it fails the unity of opposites test. Self and other are not permanent states and death is the ultimate

test. Letting go of an illusory self is our job and will prompt a smile as we say goodbye to this world and enter the mystery of beyond.

If you look at the first writings of homo sapiens, you will see how the oral tradition spoke of a more natural society than what grew out of violence and male supremacy. Look at "Tales from the Mabinogion." The story of the Welsh language, as the bards of old were written down, spans the 6th to 13th centuries. This literature which grew from the oral tradition is still an inspiration to many who sense the creative authenticity of our ancestors.

As deep as our genes is a culture of the mind that we can cultivate. When the student is ready the teacher will appear. Reality is here and you are in a game of cosmic tag. This is the season when we sing "Joy To The World." Practice the breath of peace until it is natural.

It's December

LA SHAWN COURTWRIGHT
Groundcover vendor No. 56

It's December
cool, crisp, fresh air

Bring some Kleenex for your nose and eyes

It's December,
and sometimes
these need a wiping!

It's December
sunlit snow dunes
as if to be reflectors
of December

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To la vírgen

ROBERTO ISLA CABALLERO
Groundcover vendor No. 347



De los dos solo hay una. Es nuestra madre María. De una flor salió un indígena y con su manto índio solo miró los pies de nuestros días y con su manto dorado solo miró unas estrellas doradas y un padre y un pío a un cardenal. Hijos santos, madre mía.

Turn to the Groundcover News archives for your holiday meal planning needs

I feel the need to present past recipes that delight the palate for all walks of life. Food is one thing that brings people together and I for one love a good satisfying meal. This holiday we are branching out to bring a new idea for all to enjoy — a small booklet to say come share in the holiday delights of Groundcover News.



December 2018: Curried Coconut Butternut Squash Soup



Ingredients:
2 medium butternut squashes, cut length-wise into halves and seeds removed
4 teaspoons olive oil
1 teaspoon salt
Pinch of black pepper
1 cup diced carrots
1 cup diced celery
1 teaspoon curry powder
6 gloves minced garlic
1 small onion, diced
4 cups chicken or vegetable broth
13 fluid ounces coconut milk
2 tablespoons fresh flat-leaf parsley, chopped

Preheat oven to 400F degrees. Place rack in the middle of oven.

Place the butternut halves cut-side up on a baking sheet lined with foil. Rub two teaspoons of the oil on the squash. Sprinkle the squash with the salt and pepper. Roast until tender, 50-60 minutes. Remove from the oven and cool for 10

Creamy and delicious soup, prepared dairy-free with coconut milk. So very delicious on a cool night! By Elizabeth Bauman.

Ladle stroganoff over noodles and enjoy! By Lisa Sonnenburg.



November 1, 2022: Kale apple salad

Ingredients:
2/3 cup pecans or walnuts, toasted and coarsely chopped
8 ounces kale
4 medium radishes, thinly sliced
2/3 cup dried cranberries (or dried cherries)
1 medium Granny Smith apple
2 ounces soft goat cheese, chilled
3 tablespoons olive oil
1 1/2 tablespoons apple cider vinegar
1 tablespoon smooth Dijon mustard
1 1/2 teaspoons maple syrup
Sea salt and freshly ground pepper, to taste

Toast nuts in a preheated 350F degree oven for seven to 10 minutes. Pull kale leaves off the tough stems and discard the stems. Chop the kale into small, bite-sized pieces. Place kale in large bowl and sprinkle a small pinch of sea salt over it. Massage the leaves with your hands by lightly scrunching big handfuls at a time, until the leaves are darker in color and fragrant. Add radishes, pecans and cranberries to the bowl. Chop the apple into small, bite-sized pieces and add it to the bowl as well. Crumble the goat cheese over the top. In a small bowl, whisk the remaining ingredients together and pour the dressing over the salad. Toss until evenly coated. Let the salad marinate in the dressing for 10 to 20 minutes. By Elizabeth Bauman.

November 2014: Mama's Stroganoff



Ingredients:
2 tsp oil (more if necessary)
1 lb stewing beef
1 large or 2 small onions, chopped
4 fresh tomatoes, peeled and chopped, or 14 oz can of diced tomatoes
1/4 cup flour
1 1/2 tsp salt
1 Tbsp Worcestershire sauce
1/4 tsp black pepper
1 cup fresh small mushrooms, chopped
1 cup sour cream
1 package egg noodles

Heat the oil in a deep skillet or any wide-bottom pan. Add the stewing beef and brown on all sides. Remove the beef and add the onions. Cook until soft.

Return beef to pan and add flour to coat. Add tomatoes, salt, pepper and Worcestershire sauce. Cook until tender (2-3 hours for maximum taste, but can be cut in half). Add mushrooms and cook for another 10-15 minutes. While mushrooms are cooking, prepare egg noodles according to package directions. Add sour cream to beef and heat gently until cooked through. DO NOT BOIL! (Sour cream will curdle).

Mix the first three ingredients and blend well. Arrange the chicken in a shallow pan and pour all but one cup of the mixture over the top (make sure to cover all the chicken). Cover with a loose layer of aluminum foil and bake for 30 minutes, basting occasionally. Uncover and add the last cup of mixture. Remove cover and continue baking for 15 more minutes. Serve with wild or cilantro-lime rice. By Elizabeth Bauman.

December 15, 2023:
Date pudding



Pudding ingredients:

1 cup brown sugar
1 cup flour
1 Tsp butter
1/2 cup milk
1 tsp baking soda
1 1/2 cups pitted dates
1/2 cup chopped walnuts or pecans

Syrup ingredients:

1 cup brown sugar
1 1/2 cup boiling water
1 Tbsp butter
1 Tbsp vanilla

Preheat oven to 350F degrees. Mix together all pudding ingredients except nutmeats and put into a buttered baking dish. Sprinkle nuts over the top. Mix syrup ingredients together. Pour the syrup over the batter and bake for 30 min. Serve with whipped cream. Raisins may be used instead of dates. By Ken Parks.

December 2015:
Ethel's sugar cookies



Mix thoroughly:

1/4 cup shortening (I use a combination of shortening and soft butter)
1 cup sugar
2 eggs
1/2 tsp vanilla

Mix together and stir in:

2 1/2 cup flour
1 tsp baking powder
1 tsp salt
2 tablespoons lemon juice
1/2 teaspoon baking powder
1/4 teaspoon salt

Chill for one hour. Preheat oven to 400F degrees. Roll dough out on floured surface (to about 1/8 to 1/4 inch thick). Cut into desired shapes. Place on an ungreased baking sheet. Bake for 6-8 minutes. Remove from baking sheet and allow to cool. Excellent with a frosting made with powdered sugar and milk. By Elizabeth Bauman.

December 2016:
Lemon bars



Ingredients:

1 cup all-purpose flour
1/2 cup butter, softened
1/4 cup powdered sugar
2 eggs
1 cup granulated sugar
2 teaspoons grated lemon peel
2 tablespoons lemon juice
1/2 teaspoon baking powder
1/4 teaspoon salt

until fluffy, about three minutes.

Pour over hot crust and bake for another 20 minutes (until no indentation remains when touched lightly in the center). Cool. Cut in 1 1/4 inch squares.

Sift light layer of powdered sugar over cooled bars.

A favorite baked every year for our annual cookie exchange by my longtime friend, Lisa. One of my husband's all time favorite holiday cookies. By Elizabeth Bauman.



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Go to the Magi

AMANDA GALE
Groundcover vendor No. 573

Herod was "the King of the Jews" according to the Senate of the Roman Empire; well, at least he was Governor of Judea. The Senate and Citizenry did refer to herod, with that title that he SURELY revelled in. So when a delegation of oddly-dressed foreigners, who had travelled MANY WEARY MILES either afoot or via a transporting animal caravan, or maybe even via ship — suddenly arrived one day inquiring, "Where is HE WHO is born, KING OF THE JEWS?" that was perceived as an IMMIMENT, IMMEDIATE THREAT to the Kingdom of Herod.

herod wasn't even fully Hebrew — and he was even from the line of Esau/ Edomites — who through the years, generation after generation just kept turning away from GOD; and also making it difficult to say the least — for actual SEEKERS of GOD and HIS Covenants. Thus also herod's claim to power was EXPOSED as WEAK compared to One "born" — i.e. via full Hebrew lineage as "KING OF THE JEWS."

Besides that, herod's Kingdom was

all about Rome and this world's system. It was STEEPED in "SEEK TO FEEL GOOD and HAVE WHAT You WANT" — by EXCLUSIVELY human INVENTION and SYSTEM — that was neither informed by GOD, nor CARED about HIM. Nor did that system SEEK GOD'S indications for human to human relationships, either. It was all glorying of self and humanity. Herod GLOATED over "the Temple" he had created — supposedly for a place for the Hebrew people with whom he was aligning and designated as having authority over — for worship of GOD. It was widely regarded as a magnificent structure, mystical enough to all the Gentiles whose repentance would NEVER be ACCEPTED for entry into the more inner regions within it by the religious leaders dominating through it — though there was obvious GREAT curiosity AMONGST the Gentiles, about what EXACTLY "the Temple" was, and ESPECIALLY about who the GOD it supposedly represented for — was like. However, the religious "leaders" there — presented a COMPLETELY EXCLUDING representation towards "the Gentiles," INSTEAD OF the "LIGHT FOR THE GENTILES" that they were supposed to be WITNESSING about.

Also, the supposed "Temple for the Hebrew GOD" had also ultimately devolved basically into functioning as a banking system that made alliance and protection between Hebrew people and the State of Rome. (No

wonder adult-JESUS vehemently threw out the cashiers and the HELPLESS animals ENSLAVED to that system.) This was a shrewd maneuver from the religious elite; however, GOD always recognizes "the Lowly" as being closest in fellowship with HIS Heart, than those pursuing a "new" Babel. However, the money-lust wasn't the only reason Rome and the Hebrew people dispersed to there were actually ENJOYING a GREAT ALLIANCE and PEACEFUL relationship that also included wide religious and cultural toleration for the Hebrew people.

The Romans "now and then" since at least the last century of the BC era were dealing with Hasmonian Rebels — starting with Mattathias Hasmon, just one of MANY by first century AD, and MANY afterwards also — including descendants of Hasmon who were self-proclaimed, military-styled supposed "Messiah's" i.e. "Zionists" SEEKING the overthrow of Rome, and a self-devised, ethnically "purged" Hebrew Nation-State — CONTRARY to the focus and way that THE GOD OF THE HEBREWS had actually instructed.

And Rome liked to "simplify" things, prevent "MESSY" situations and "BAD press" as it were — by such things as RIOTS; Rome also FEARED that TOO MUCH of such as RIOTS perhaps could even ultimately lead to an overthrow, an UNDOING OF Rome. "The Empire" and its emperor were viewed as "the Great Protector" from which all GOOD things for LIFE proceeded. Because of this valid fear of "the Zionists" by Rome because of ALL the CHAOS at very least that their RIOTINGS caused for Rome, it was therefore actually to Rome's advantage to cater somewhat to the dispersed Hebrew people's leaders — financially and politically.

However, if these IMPURITIES of heart weren't enough to link Rome and Judea, herod had also even built a Temple, directly to Caesar and Hebrew people were making "sacrifices" there for the Roman Emperor, and without the emperor even realizing that the original, actual Hebrew religious tradition intended sacrifices as an expression of contrition and a humble, prayerful SEEKING OF FORGIVENESS from Sin from GOD. The "sacrifices" thus being made for the Roman Emperor, were thus much more akin with the pagan "appease the gods" type of sacrifices. (No wonder GOD Says, "I desire mercy, and not a sacrifice.")

So when the delegation of these surely oddly-dressed foreigners — the Magi — arrived, SURELY herod was

thinking, "WHAT?!? DON'T these people KNOW?!? HAVEN'T they Heard?!? I AM THE GREAT HEROD, KING OF JUDEA, THE ONLY KING OF THE JEWS! HOW IS THAT EVEN POSSIBLE?!? THE WHOLE EMPIRE KNOWS THAT I AM."

So these people, the Magi — would've SEEMED REALLY other-worldly. Indeed, their style, approach, the INFO they did and didn't have; EVERYTHING about them, was just REALLY "other-worldly" seeming. And herod "and all Jerusalem with him" — were "AFRAID!"

There seems to be some historical suggestion that the Magi were even, "Parthians;" this group of people were intermittently warring with Rome, and most frequently it was the Parthians who were victorious over Rome in these ongoing battles. If so, the Magi would've also then been from an "enemy" people. Besides that, any idea that GOD would "go to" a "foreign" people instead of those descended from those written about and through in Moses and the Hebrew prophets and poets — seemed UTTERLY BLASPHEMOUS!

Surely the Magi — along with most of the "Gentile" world by that time were WELL-AWARE of the prophecies of Daniel. The GREAT Curiosity that Gentiles had about the Hebrew GOD and Faith, had even resulted in the commissioning of the Hebrew Scriptures into common language for the Gentiles — and it was referred to as "the Septuagint."

The first Emperor of Rome had declared himself, "Prineps" — first Citizen of Rome; though he went beyond this to also be referred to overtly and hintingly as EXACTLY, "THE MESSIAH." The political peace that was ushered in via Augustus after 100 years of civil war, was GREATLY APPRECIATED by "the People," and that and the financial prosperity that many were ENJOYING via Rome was DESIRED TO NOT BE DISRUPTED by ANYTHING or ANYONE! Rome offered convenient and fast travel via its roads, and had "public" baths, and eventually even fast-food outlets and CRUEL "entertainment." There was even a form of social service aid via "the Corn Dole" — that every financially poor Roman male citizen was bestowed, gratis. What more could people WANT or NEED? And who were these "crazy" Magi — divining from the Stars — information about a newborn "KING OF THE JEWS?" Why did GOD go to/through the Magi? A people outside of the Hebrews he'd started with; and a faith that could even seem as if at odds with — the traditional Hebrew Faith.

This is what the Greek words used in the New Testament account, literally indicate.

The Magi arrived at JESUS and HIS earthly family's house. At the moment they observe HIM, they "fall down,"



see MAGI page 11 ▶

Sudoku

	9	3		5	1			
6						7		
5		7	6				4	
8	6	2		4	7		9	
			7					
1	7	6		9	4		3	
4		8	1				7	
	5					2		
	3	5	2	8				

Fill in the squares so that each row, column, and 3-by-3 box contain the numbers 1 through 9.

Groundcover Vendor Code

While Groundcover is a non-profit, and paper vendors are self-employed contractors, we still have expectations of how vendors should conduct themselves while selling and representing the paper.

or terminated.

- I agree to treat all customers, staff, and other vendors respectfully. I will not "hard sell," threaten, harass or pressure customers, staff, or other vendors verbally or physically.

This is WHY we ourselves NEED to "Go to the Magi." They will lead us AWAY from fallen-human devisings — right to JESUS, the GOD-Man, instead. They will lead us to something better than for our lives to exist in the EMPATIENCE of supposed constant gain, hierarchies, prestige or using people.

They will lead us to RECEIVING the FREE GIFT of GOD'S Grace — AND thus to relate with HIM and each other, in TRUE PEACE and HARMONY. They will lead us to the Promise of MESSIAH'S RESTORATIVE (Cf Acts) return, when also animals and The WHOLE Creation (Cf Romans 8) are finally FOREVER FREED from the effects of SUFFERINGS that resulted from our spiritual fallenness.

But if we already thought the Magi were "weird" with their appearance, clothes and just showing up in a foreign court asking an uncouth and even ENDANGERING for themselves and others question — as we WATCH them once they find JESUS — it gets even, "WEIRDER!"

This is what the Greek words used in the New Testament account, literally indicate.

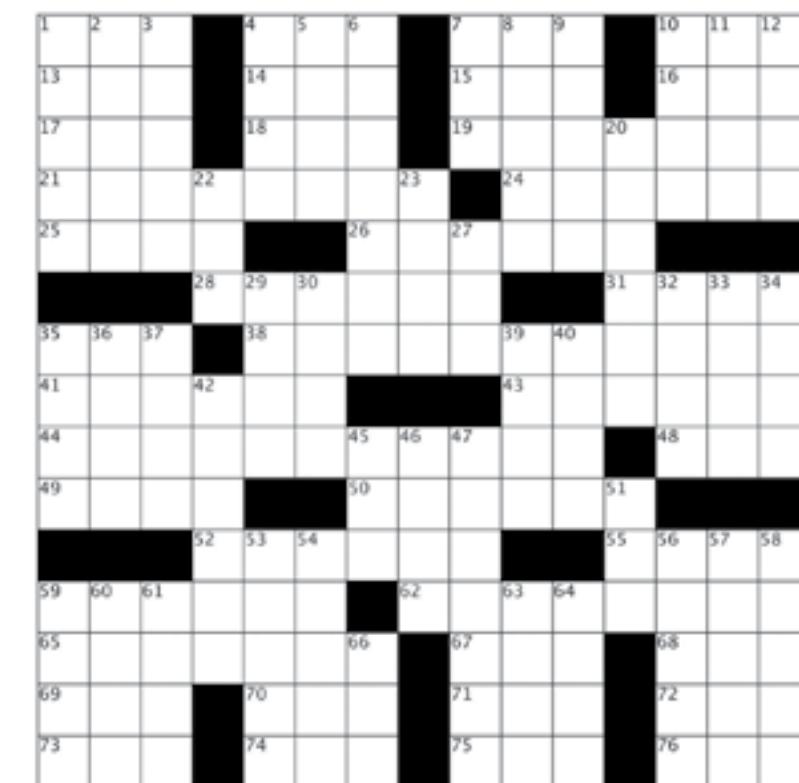
The answer is simple. Many of the people in the people-group GOD was making a beginning with, had

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COMMERCIAL BREAKS

Victor Schmitt



ACROSS

- Young scout
- Hooded snake
- The largest one is the National Education Association
- Kicked off
- Buffs
- Keto or paleo
- Goddess namesake for a N.A.S.A. program
- Goal
- 'Trusty' transport
- Ward (off)
- Common pen name
- Young salamander
- Throw out
- Part of an H.M.O.
- Morning moisture
- Series of diatribes
- Tennis' Swiatek
- Lenovo rival
- Attire
- Does some calculating
- Homer, for one
- Gone __
- Peaks featured in the Evian logo
- High __ (showdown time)
- Caitlin Clark's alma mater
- Word with song or dive
- Word yelled upon hearing a surprise party's guest of honor approaching
- Didn't dawdle
- Play division
- Display a spinning circle, as a computer
- Prerogative
- Equis
- PR agent's concern
- Tennessee's tree
- Creation of Jobs?
- Calendar app tab
- Mount, as a coup
- Doesn't 59-Across
- Hardly pore over
- Transgressions
- eBay Condition
- Like an musty basement
- Belgian town home to one of 7 racetracks in the inaugural Formula 1 season

Candied sweet potatoes

ELIZABETH BAUMAN
Groundcover contributor

Ingredients:

6 medium sweet potatoes
1/2 teaspoon salt
1/2 cup unsalted butter
1 Tablespoon water
1/4 cup pure maple syrup
1 cup (200g) packed light or dark brown sugar
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon pure vanilla extract
2 teaspoons orange zest
flaky sea salt (optional)

Directions:

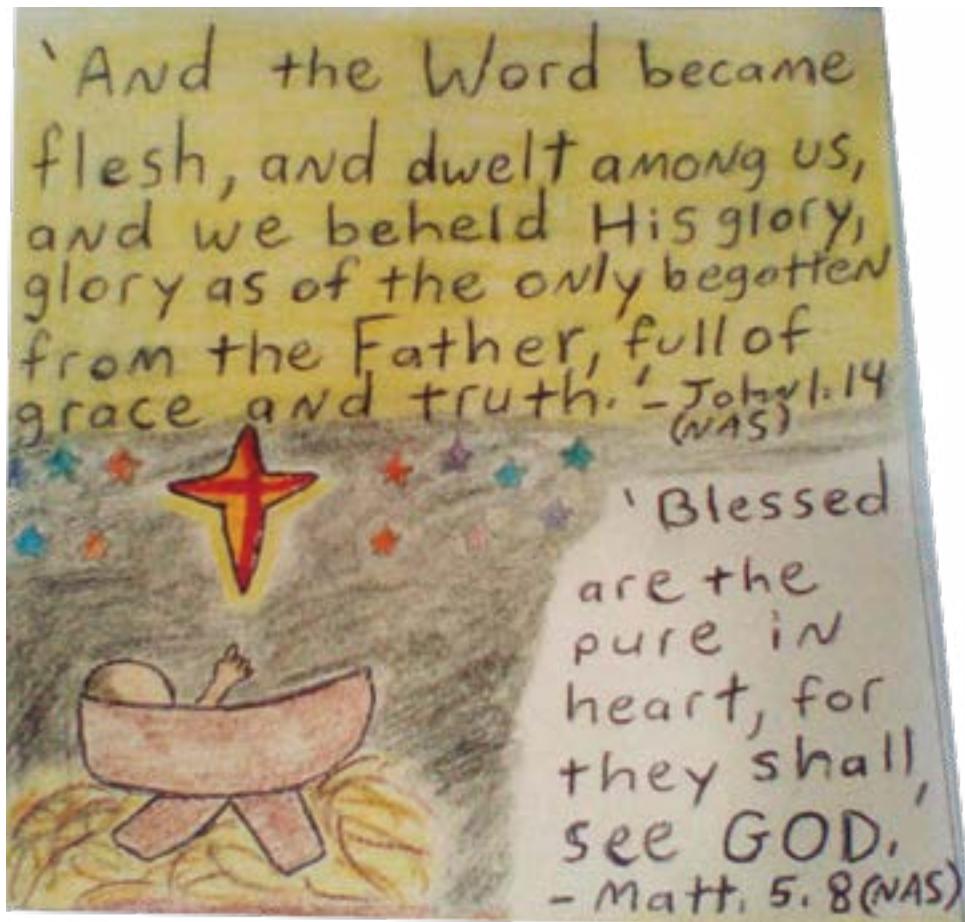
Preheat the oven to 375°F. Peel then slice the sweet potatoes into 1/2 inch thick slices. Place in a greased 9×13-inch dish and sprinkle salt on top and toss to coat.

Combine the butter, water, maple syrup, brown sugar, cinnamon, and nutmeg into a medium saucepan over medium heat. Cook and stir until the butter has melted. Stop stirring and bring to a gentle boil. Boil for two minutes without stirring.



Remove sauce from heat and stir in the vanilla extract and orange zest. Pour sauce over potatoes and toss to coat. Bake for 1 hour, stopping and stirring the sweet potatoes every 20 minutes. After the first 20 minutes, cover the dish with aluminum foil so the potatoes bake evenly. Remove from the oven, sprinkle with sea salt if desired and cool uncovered for 10 minutes before serving. The sauce is thin right out of the oven but thickens as it cools.

Delicious as a holiday side dish to turkey.



By Amanda Gale, vendor No. 573

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St. Francis of Assisi Parish



"If God were your Father, you would love me,
for I came from God and am here;
I did not come on my own, but he sent me."
+ Christ Jesus (John 8:42)

Come Worship With Us!

Mass Schedule

Saturday 5 pm (English) & 7 pm (Spanish)
Sunday 8:30 am, 10:30 am,
12:30 pm, 5 pm

2250 East Stadium Blvd., Ann Arbor
www.StFrancisA2.com 734-821-2100



FIRST BAPTIST
CHURCH OF ANN ARBOR

We seek to...

listen to children
do justice
share what we have
care for creation
grow in faith

Sunday @ 10a 517 E. Washington Street fbca2.org
Open to all, Closed to none.